# Standard Operating Procedures for

**Facility Name:** _____

# Consumer Advisories

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|---|---|
| **Why:** | Consumers need to know about any foods served that may be hazardous, and what health issues may result from eating them. |
| **Who:** | Certified Food Protection Manager (CFPM)  or Person in Charge (PIC ) |
| **When:** | When the following foods are served in the facility:<br>○  raw oysters<br>○  food containing a sulfiting agent<br>○  wild mushrooms,<br>○  raw animal foods<br>○  unpasteurized juices<br>○  animal food not cooked to the minimum temps<br>○  raw seed sprouts are offered for immediate consumption<br>☐  _____ |
| **Where:** | Posted conspicuously where the consumer can see it, or placed on the menu.<br>☐  _____<br>☐  _____ |
| **How:** | Select, and list specific food items:<br>☐  label _____<br>☐  placard _____<br>☐  menu notation _____<br>☐  sign _____<br>☐ |
| **Records:** | ☐  _____ |
| **Correction:** | Place consumer advisory in appropriate area.<br>Do not serve foods needing consumer advisory.<br>☐  _____ |
| **PIC Verification:** | Observe placement of consumer advisories.<br>Routinely review menu products to make sure any new foods needing a consumer advisory are posted.<br>☐  _____ |

Prepared or revised by:
Signature: _____Date_____